



CHRISTMAS MENU



King prawn cocktail with bloody Mary

King prawns, Marie rose sauce, iceberg lettuce, and tomato with a shot of bloody Mary

Duck, tarragon & wild mushroom terrine

Served with toasted ciabatta

Spiced pumpkin & ginger soup *V Vg*

Served with bread

Breaded Somerset Brie wedges *V*

Somerset Brie in breadcrumbs deep-fried served with cranberry relish

Traditional roasted Turkey

or

Mustard and rosemary glazed roast Beef

Served with sausage and cranberry stuffing, pig in blanket, oven roasted honey-glazed carrots and parsnips, braised red cabbage, Brussels sprouts with chestnuts, roast potatoes, Yorkshire pudding and gravy

Christmas nut roast *Vg*

Cranberry, cashew, chestnut and walnut nut roast served with roasted vegetable stuffing, oven roasted carrots and parsnips, braised red cabbage, Brussels sprouts with chestnuts, roast potatoes, Yorkshire pudding and gravy

Roasted Cod fillet

Served with Savoy cabbage and leeks with chorizo and garlic roasted potatoes

Mushroom Wellington *V*

Whole Portobello mushroom on a bed of creamy wild mushrooms wrapped in a parcel of puff pastry served with seasonal vegetables & gravy

Traditional Christmas pudding

Traditional Christmas pudding served with brandy sauce

Black forest gateau pots

Black cherries, cherry jam, kirsch & whipped cream on crumbled chocolate brownie

Sticky toffee ginger pudding

Served with ginger toffee sauce and, either custard, double cream or clotted cream ice cream

Blood orange sorbet & cava

Cheese board (Supplement of £2)

A selection of local cheeses, a selection of biscuits & chutney

2 Courses - £24.50

3 Courses £29.50

Includes a glass of sparkling white or rosé on arrival

